

Perfection

O I L - B U R N I N G

*Ranges  
Cook Stoves  
Water Heaters*

1949

PERFECTION STOVE COMPANY





THESE

# 10 Perfection features



High Yellow-Tip Flames  
for Fast Cooking

Flame Spreader

Collar

Collar Ring

Kerosene Always  
at Same Level

Central Air Tube

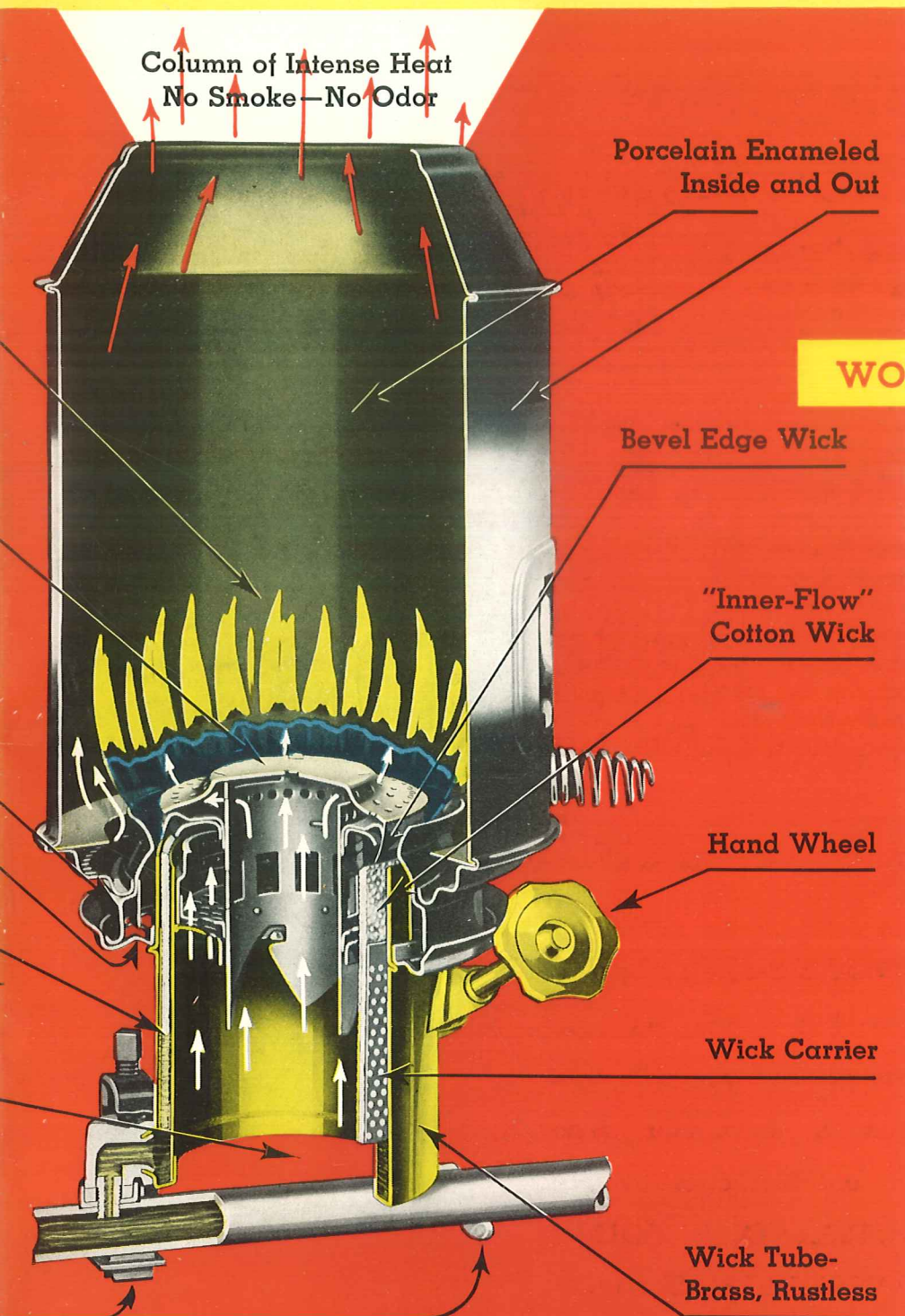
Burner Fastened Securely  
to Fuel Supply Pipe

**P**ERFECTION products sell readily because they have so many features that appeal to buyers. Make the most of these with every prospect and you will close more sales, make more money and have more satisfied users recommending you and Perfection to their friends. We present TEN OUTSTANDING POINTS here which you can DEMONSTRATE effectively. Study them and use them all in your sales presentation.



# tures

## MAKE YOUR SELLING EASIER



### WORLD'S FINEST OIL BURNER

THE cutaway picture of the Perfection High-Power Burner shows in detail why Perfection Ranges and Stoves can claim the world's outstanding oil cook stove burner. Years of experience and research have gone into the development of this patented piece of precision mechanism—no other cook stove burner can compare with it. The central air shaft and flame spreader are scientifically designed to utilize the proper amount of air in the most effective manner to achieve perfect burning. The intense heat developed within the long chimney results from 100 per cent combustion. This absolute combustion entirely eliminates all smoke, soot, gases and odors. That is why the High-Power Burner does not blacken pots and pans. It is clean—it is odorless—no flame touches the cooking surface—intense heat is concentrated at the proper point for best cooking results. The amount of heat is easily and instantly controlled to any degree desired. Note that the burner is solidly built, is fastened securely to a heavy fuel supply pipe. There are no stuffing boxes or sliding joints to require adjustment or to leak kerosene.



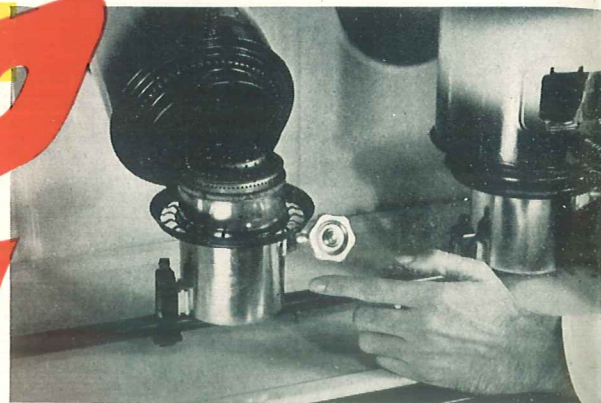
# THESE PROVED *Perfection* features

## SAVE TIME, SAVE FUEL, SAVE MONEY

### SEAMLESS, RUST-PROOF WICK TUBES

The smooth, seamless brass Wick Tubes of the Perfection Burners assure long, trouble-free service, for they are completely non-rusting and will not bind the wick carriers. Easy, accurate adjustment of the wick is possible with the handwheel, which is the only moving part in the wick tube. You can instantly control the amount of heat produced to a fine degree, from high flame for rapid searing to low flame for slow simmering.

2



### FLEXIBLE CONTROL DEMONSTRATION

A simple and convincing way to prove the unusual flexibility of control is the whistling teakettle demonstration. Take an ordinary whistling kettle from your stock, fill it half or three-quarters full of water. When it starts to whistle you can just about play a tune on it by turning the wick up and down. This never fails to rivet the prospect's interest. No other burner can show such quick response.

3



### EASY TO LIGHT—EASY TO CLEAN

It's easy to light a High-Power Burner—just tilt back the chimney, turn up the wick and touch a match to it. The yellow-tipped flame spreads rapidly around the wick. When the chimney is replaced heat rises instantly and the burner is ready to use. It's as simple as that. And the entire burner can be dismantled in no time at all for occasional cleaning.

4



### SAFE AND ODORLESS BURNERS

It is easy to prove the absolute safety of Perfection High-Power Burners. Simply drop a spoonful of water into a High-Power Burner which is burning at full flame. There will be no flare-up such as occurs on most burners. And to really convince your customer that a High-Power Burner is odorless just drop 2 or 3 rubber bands down the chimney.

5





## DOES NOT BLACKEN POTS AND PANS

Perfection High-Power Burners will not blacken pots and pans. To demonstrate this fact place a pan of cold water over the High-Power flame, boil it, then show your prospect that no soot has collected on the bottom of the pan. Women will be especially delighted with this feature. The same perfect combustion within the burner which consumes all gases and odors also eliminates smoke and soot. Clean, intense heat, only, comes in contact with the cooking utensil.



## INSTANT COOKING HEAT

There is no waiting for a Perfection High-Power Burner to "heat up". As soon as the wick is lighted the burner is ready to use. You can easily prove this fact by having your customer hold her hand above the burner as you light it. A great volume of heat rises instantly. There is no cooling off period either. The flame goes out immediately when the wick is turned all the way down.



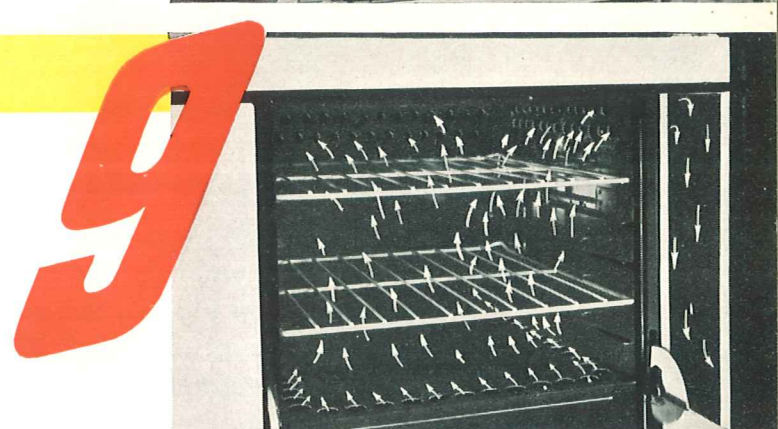
## PLENTY OF RESERVE "POWER"

For anyone who wonders how you can have such intense cooking heat so high above the flame, you can make several simple but convincing demonstrations. Suspend a kettle of water a foot above the burner and watch it boil. Or you can light a cigarette above the burner as shown in the picture at the right. These "remote control" tests prove that a column of intense heat is delivered through the top of the High-Power Chimney.



## "LIVE-HEAT" OVENS BAKE BEST

Perfection "Live-Heat" Ovens present a distinct advantage over all other ovens. Baking or roasting in constantly circulating, fresh-heated air helps food retain its real and tasty flavor. There is no mixing of odors, and food will not become soggy. Excess moisture and odors pass through holes in the inner lining and are removed. Heated air within the walls of the oven acts as a secondary insulation and helps keep the oven at a constant temperature, assuring even baking or roasting.



## ECONOMY PLUS EFFICIENCY

Both in the High-Power Burner and the Ivanhoe Long-Chimney Burner complete combustion of low cost kerosene results in the development of the clean, intense cooking heat for which Perfection and Ivanhoe Ranges and Stoves are famous. Kerosene is readily available everywhere, and records show that when used for cooking the Perfection way it is one of the least expensive of fuels.





# Perfection "HIGH-POWER" RANGES •



*The Mark of Quality*

**MODEL 888** has five High-Power Burners, three for cooking and two for baking. This model is 46½" wide and 25½" deep. Cooking top is 36½" high; total height is 41½". Large size "Live-Heat" Oven is 15" wide, 18¼" deep and 12" high, inside measurements. Oven door has a built-in heat indicator. One gallon-size "roll-out" reservoir and one gallon-size glass reservoir supply kerosene to the burners. Both reservoirs are accessible from the front and are removable for refilling. Large storage compartment. Acid resistant porcelain enameled cooking top. Porcelain enamel also on the grates, burner drums, end panels, splashers back, oven door and oven lining. Other parts are finished in baked enamel.



**MODEL 888**

**C**LEAN, efficient performance combined with modern, graceful styling make Perfection Kerosene Ranges the finest to be had. In every detail these ranges are designed for better cooking.

Their superior performance is due to the scientific construction of the famous High-Power Burner with its 100 per cent combustion of the fuel. This complete combustion of all the fuel assures clean, intense cooking heat with the greatest economy of operation. The High-Power Burner is outstanding because it provides instant cooking heat whenever needed, and the amount of heat can be instantly regulated to any degree you want, from a slow simmering fire to a fast, rapid-boiling high fire. This burner is easy to light and easy to clean.

Perfection Ranges are equipped with large capacity "Live-Heat" Ovens that are big enough to hold a tom turkey easily. Two non-tilting oven racks with five rack positions make the "Live-Heat" Oven unusually adaptable. The oven bottom is removable for cleaning. A built-in heat indicator helps to assure the best results.



# COMPACT • EFFICIENT • MODERN STYLE



MODEL R-889

**MODEL R-889** has five High-Power Burners, three for cooking and two for baking. Total width is 46½"; depth 25½". Cooking top is 32" high; total height is 47½". The elbow-high "Live-Heat" Oven is 15" wide, 18¼" deep and 12" high, inside measurements. Oven door has a built-in heat indicator. One two-gallon "Roll-Out" metal reservoir supplies kerosene to all burners. It is accessible from the front and is easily removable for refilling. Acid resistant porcelain enamel finish on the cooking top, oven side panels and oven top. Grates, burner drums, splasher back, oven lining and oven door are also finished in porcelain enamel. Other parts are finished in white or black baked enamel.

A unique feature about Model 888 is the removable, 2-burner oven unit, an exclusive Perfection feature. This slide-out oven unit greatly simplifies lighting and cleaning. If desired, the oven unit can be removed completely for use with a Perfection Portable Stove Frame, Accessory No. 10, as an extra cook stove (see page 23).

An outstanding feature of Model R-889 is its elbow-high oven which many women prefer. The stooping and bending required to use an oven in a lower position is eliminated.

The white cooking tops of Perfection Ranges are finished in acid-resistant porcelain enamel to protect them from spilled fruit juices.

## WEIGHTS AND DIMENSIONS

| Model Number | Length | Depth | Height | Crated Length | Crated Depth | Crated Height | Net Weight | Domestic Ship. Wt. | Export Ship. Wt. | Export Cu. Ft. | Code Word |
|--------------|--------|-------|--------|---------------|--------------|---------------|------------|--------------------|------------------|----------------|-----------|
| 888          | 46½"   | 25½"  | 41½"   | 51½"          | 25"          | 40¼"          | 193        | 220                | 256              | 29.44          | Fain      |
| R-889        | 46½"   | 25½"  | 47"    | 55¾"          | 24¾"         | 35½"          | 156        | 195                | 210              | 30.78          | Faint     |



# Perfection

KEROSENE-  
BURNING

# CABINET STOVE



MODEL 863

**MODEL 863** Perfection Cabinet Cook Stove has three High-Power Burners and a large storage space for cooking utensils. This model is 35" wide. The cooking top is 32" high. One-gallon metal reservoir is located on the back and is removable for refilling. A burner tray is easily removable for cleaning. Cooking top, splashers back, burner drums and door are finished in porcelain enamel. Grates are aluminum bronzed. The rest of the stove has a baked enamel finish.



The three-burner cooking top of Model 863 is roomy enough to prepare a good size meal. With the addition of a two-burner Perfection Portable Oven it is adequate to take care of the average family's cooking requirements. A plus value is the storage space for cooking utensils.

**T**HERE are many good reasons for the steadily increasing popularity of Perfection "High-Power" Cook Stoves. For example:

They are equipped with the same High-Power Burners as on Perfection Ranges, and that means clean, efficient cooking heat.

They are convenient to use because the High-Power Burner is so easy to light and regulate to any degree of cooking heat needed. With this burner you are ready to start cooking the moment it is lit, and when you are through cooking you can turn the fire out instantly.

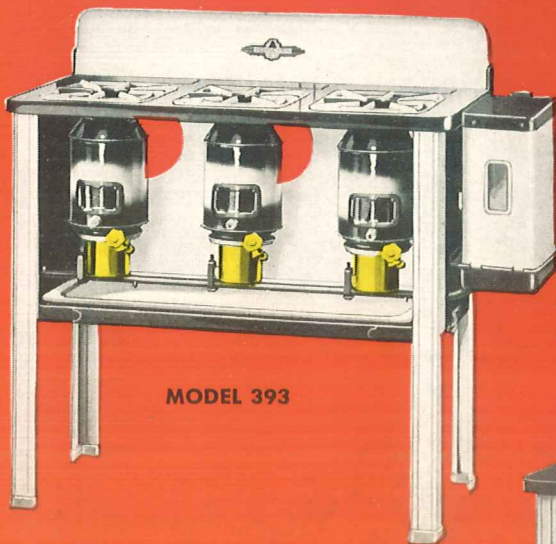
These cook stoves are especially convenient because they can be easily moved whenever and wherever needed.

Each reservoir is easy to refill. Model 863 has a one-gallon, metal removable reservoir located on the back. The other models have one-gallon, glass reservoirs encased in attractive metal carriers. These carriers swing down, permitting you to remove and replace the reservoir without spilling fuel.

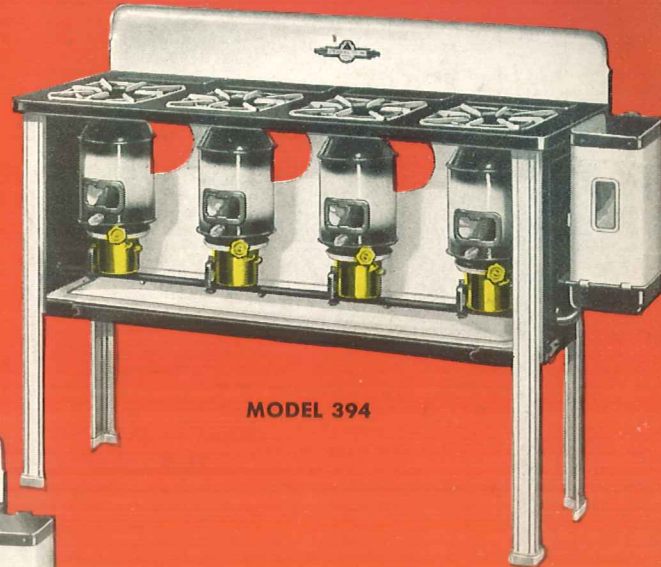
These stoves are sturdily constructed of heavy gauge steel—built to provide satisfaction for many years.



# Perfection "High-Power" FLAT-TOP STOVES

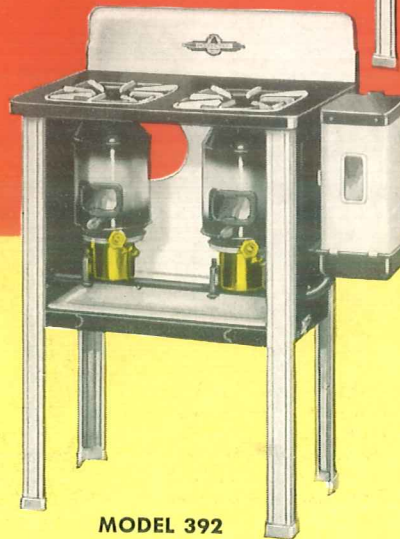


MODEL 393



MODEL 394

MODELS 392, 393 and 394 Perfection Cook Stoves differ only in the number of High-Power Burners and in width. In each case the cooking top is 32" high. Each is attractively styled with a low splasher back and straight, modern legs. A one-gallon glass reservoir enclosed in a metal carrier sim-



MODEL 392

plifies refilling. This reservoir is easily removed and replaced without spilling fuel. Each model is finished in white and black baked enamel. The burner drums are finished in porcelain enamel, while the grates are finished in heat-resisting aluminum bronze.

Model 863 is a cabinet cook stove equipped with three High-Power Burners. This is a quality cook stove with surfaces nearest the burners protected with porcelain enamel for longer life. Neat and attractive, this model is designed for modern kitchens.

Models 392, 393 and 394 are designed for families that want efficient utility cook stoves. Attractive and compact, these stoves have earned an enviable reputation for their durable, dependable and economical qualities.

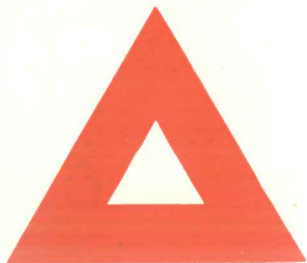
The housewife can prepare tasty baked goods and roasts on any of these models with a Perfection Portable Oven.

## WEIGHTS AND DIMENSIONS

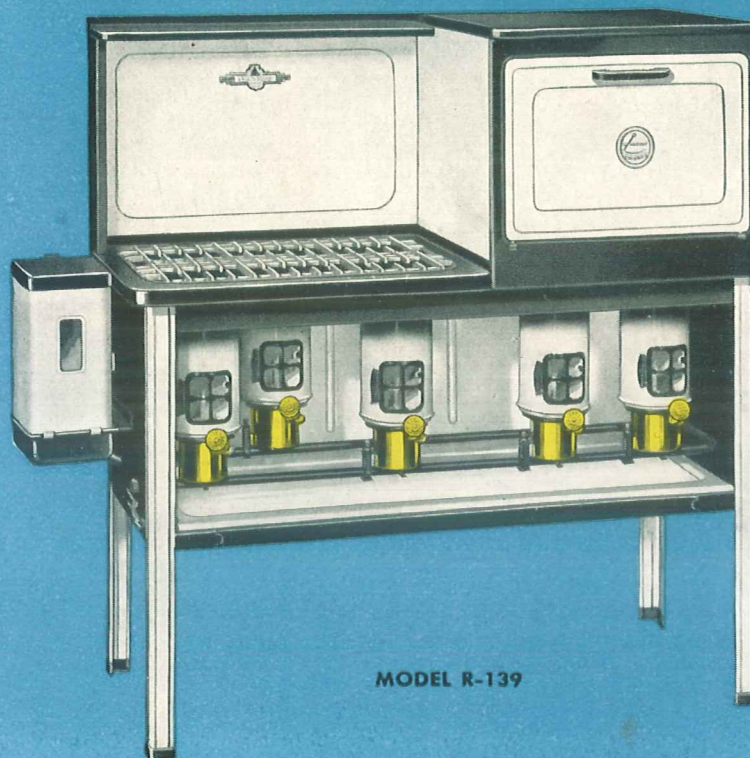
| Model Number | Length | Depth | Height | Crated Length | Crated Depth | Crated Height | Net Weight | Domestic Ship. Wt. | Export Ship. Wt. | Export Cu. Ft. | Code Word |
|--------------|--------|-------|--------|---------------|--------------|---------------|------------|--------------------|------------------|----------------|-----------|
| 863          | 35"    | 21½"  | 37¾"   | 37"           | 22¾"         | 34"           | 63         | 84½                | 96               | 16.93          | Fadge     |
| 392          | 30¼"   | 18¼"  | 37¾"   | 34"           | 20"          | 19"           | 38         | 49                 | 58               | 7.53           | Falcate   |
| 393          | 40¾"   | 18¼"  | 37¾"   | 42½"          | 20"          | 19"           | 49         | 60                 | 74               | 9.41           | Fairness  |
| 394          | 51½"   | 18¼"  | 37¾"   | 53¼"          | 20"          | 19"           | 57         | 72                 | 85               | 11.76          | Falchion  |



# IVANHOE LONG-CHIMNEY



*The Mark of Quality*



MODEL R-139

**MODEL R-139** has five Long-Chimney Burners. Cooking top is 32" high. Elbow-high "Live-Heat" Oven is 15 $\frac{1}{4}$ " wide, 18 $\frac{3}{4}$ " deep and 11 $\frac{1}{2}$ " high. This range has a built-in oven heat indicator, a removable one-gallon glass reservoir in a metal carrier, and a large, removable burner tray. The finish is black and white porcelain enamel on the burner drums, oven lining, door, door frame and side panel. Two cast iron grates have a natural finish. Remainder of range is black and white baked enamel.

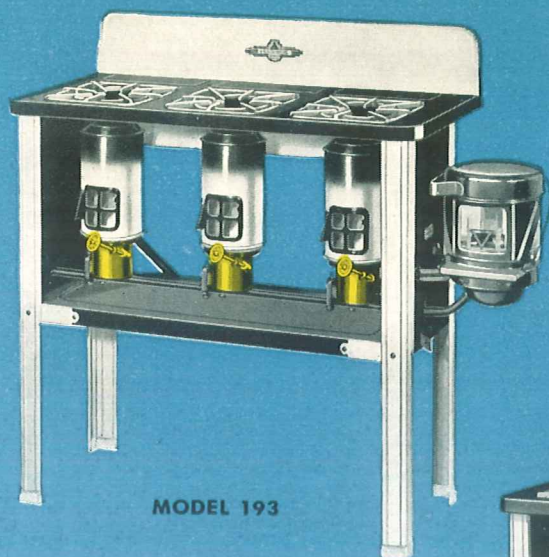
**W**IDELY used in homes throughout the world, Ivanhoe Ranges and Cook Stoves have earned an enviable reputation for efficiency and service. Easy to light and easy to keep in top condition, they provide the kind of cooking heat that housewives want—clean, fast and efficient.

Combining low initial cost with low operating costs, they meet the need of the customer whose first thought is economy.

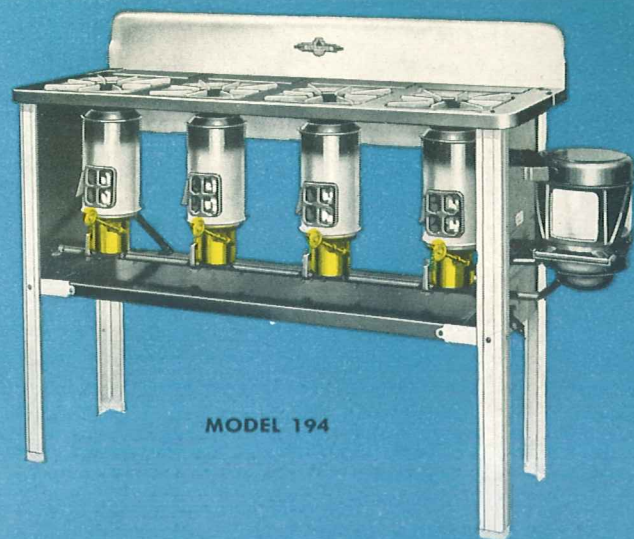
Ivanhoe Long-Chimney Burners are built on the same general principle as Perfection High-Power Burners. Complete combustion within the chimney eliminates odors, smoke and soot, and produces a clean, intense heat that is concentrated at the cooking surface. It is actually hotter than if the flame touched the cooking utensil. The proof is in faster, more economical cooking.



# RANGES AND STOVES



MODEL 193



MODEL 194



MODEL 192

**MODELS 192, 193 and 194** Ivanhoe Cook Stoves are similar in design and construction but are equipped with 2, 3 and 4 Long-Chimney Burners, respectively. In each case the cooking top is 32" high. A neat splashers back and attractive, straight legs add to

their modern appearance. Each is equipped with a one-gallon glass reservoir which is removable for re-filling. These stoves are finished in black and white baked enamel. Burner drums are finished in porcelain enamel and the grates in aluminum bronze.

Ivanhoe Ranges and Cook Stoves are sturdily built to give years of dependable performance. They are thrifty, practical and reliable.

When combined with a Perfection Portable "Live-Heat" Oven, an Ivanhoe Cook Stove can take care of every cooking need.

## WEIGHTS AND DIMENSIONS

| Model Number | Length  | Depth   | Height  | Crated Length | Crated Depth | Crated Height | Net Weight | Domestic Ship. Wt. | Export Ship. Wt. | Export Cu. Ft. | Code Word |
|--------------|---------|---------|---------|---------------|--------------|---------------|------------|--------------------|------------------|----------------|-----------|
| R-139        | 51 1/4" | 23"     | 49 1/4" | 55"           | 26"          | 38"           | 116        | 155 1/2            | 182              | 32.26          | Hagride   |
| 192          | 32 1/4" | 18 1/4" | 37 3/4" | 34"           | 20"          | 19"           | 34         | 42                 | 52               | 7.53           | Haidan    |
| 193          | 42 3/4" | 18 1/4" | 37 3/4" | 44 3/4"       | 20"          | 19"           | 42         | 53                 | 64               | 9.88           | Haggie    |
| 194          | 53 1/2" | 18 1/4" | 37 3/4" | 55 1/4"       | 20"          | 19"           | 51         | 62                 | 79               | 12.24          | Haida     |



# PORTABLE JUNIOR STOVES

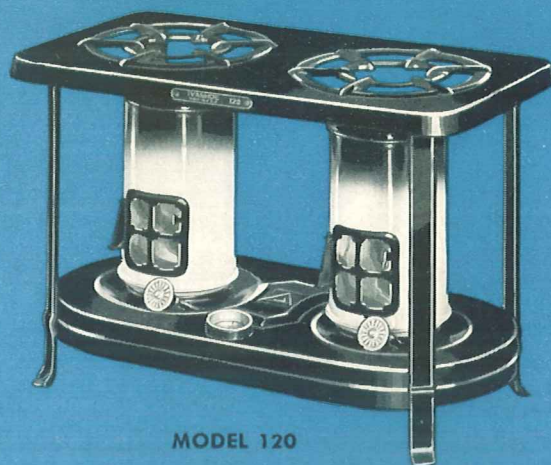
*Made by Perfection*



MODEL 810



MODEL 110



MODEL 120

**MODEL 810:** A handy, easy-to-carry Perfection Portable Stove with one High-Power Burner. Metal shield prevents wind from blowing out the flame. Solid circular base prevents tipping under heavy load. Half-gallon reservoir in the base.

**MODEL 110:** An Ivanhoe Portable Stove with Long-Chimney Burner. Lighter and lower in price than Model 810, it is well built and a useful article around the home. Built-in reservoir holds half a gallon of kerosene.

**MODEL 120:** A two-burner Ivanhoe Portable Stove built to give good service. Strong enough to hold a standard wash boiler of water. Grates are stamped into the heavy sheet metal top. Reservoir holds over a gallon of kerosene.

**T**HERE are a multitude of different uses for Perfection and Ivanhoe Portable Junior Stoves around the home and farm, and many times a year you will be glad you had one handy.

In the kitchen, utility room, workshop or basement... in the dairy barn, chicken house or in the field... sometime or other there is a real need for a small stove for cooking or heating.

Portable junior stoves are just the thing at such times. Lightweight and easy to carry, they serve their purpose splendidly. Equipped with the same High-Power or Long-Chimney Burners as on Perfection and Ivanhoe Ranges, these stoves produce a large volume of clean heat with a small quantity of kerosene.

Many folks like to have them as auxiliary stoves for emergencies requiring one or two extra burners, during canning and holiday seasons especially.

## WEIGHTS AND DIMENSIONS

| Model Number | Length  | Depth   | Height  | Length in Carton | Depth in Carton | Height in Carton | Net Weight | Domestic Ship. Wt. | Export Ship. Wt. | Export Cubic Ft. | Code Word |
|--------------|---------|---------|---------|------------------|-----------------|------------------|------------|--------------------|------------------|------------------|-----------|
| 110          | 12 1/4" | 12 1/4" | 15 1/4" | 12 1/2"          | 12 1/2"         | 16 1/4"          | 7 1/2      | 8                  | 22*              | 3.50             | Habile    |
| 120          | 22 1/4" | 12 1/2" | 15 1/4" | 23 1/2"          | 13"             | 15 3/4"          | 12 1/2     | 14 1/2             | 19               | 3.01             | Habit     |
| 810          | 11 1/2" | 11 1/2" | 15 1/4" | 11 3/4"          | 11 3/4"         | 16 1/4"          | 11         | 11 1/2             | 28*              | 3.35             | Fabian    |

\*Packed two to a crate for export.



# Perfection

## PORTABLE "LIVE-HEAT" OVENS



**MODEL 42-G1**



**MODEL 41-G**

**MODEL 211-G**



**MODEL 42-G1:** A Perfection Portable "Live-Heat" Oven for use over two burners. Built-in heat indicator, sturdy drop door, two glass panels for inside view and cool Alaska grip handles.

**MODEL 211-G:** Perfection Portable Junior Oven for use over one burner. Has swing door with glass panel and plain wire handles.

**MODEL 41-G:** A Perfection Portable "Live-Heat" Oven for single burner use. Sturdy drop door, two glass panels and Alaska grip handles.

**B**AKED goods are tasty and delicious when you use a Perfection Portable "Live-Heat" Oven.

There is good reason why! "Live-Heat" baking means that a large volume of constantly moving, freshly heated air uniformly bakes the food. There is no chance for excess moisture to collect within the oven to cause soggy results.

This circulated heat passes between the inner and outer walls of the oven, thus providing "Air-Seal" insulation and maintaining a constant temperature.

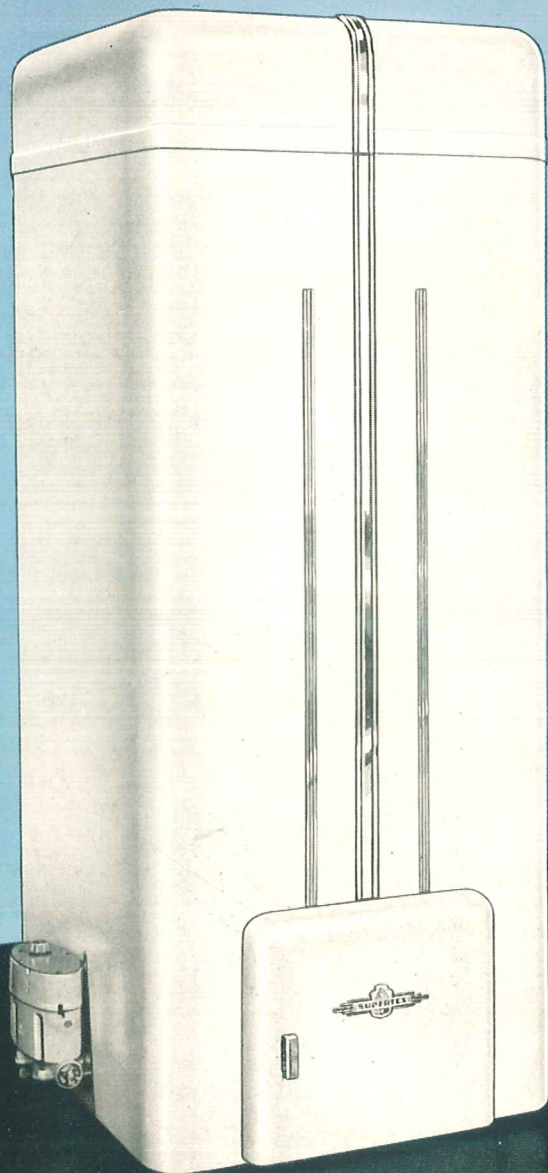
### WEIGHTS AND DIMENSIONS

|                                          | 42-G1  |                        |                     | 41-G   |                        |                     | 211-G  |                     |
|------------------------------------------|--------|------------------------|---------------------|--------|------------------------|---------------------|--------|---------------------|
|                                          | Set Up | Knocked Down<br>In Box | Set Up<br>In Carton | Set Up | Knocked Down<br>In Box | Set Up<br>In Carton | Set Up | Set Up<br>In Carton |
| Outside Length, Inches . . . . .         | 22 1/4 | 25 1/4                 | 23 1/4              | 15     | 19 1/2                 | 15 1/2              | 12 1/4 | 13 1/4              |
| " Depth, Inches . . . . .                | 14 1/2 | 18 3/4                 | 15                  | 14 1/2 | 14 1/4                 | 15                  | 12 1/2 | 13 1/2              |
| " Height, Inches . . . . .               | 17 3/4 | 5 1/4                  | 18 1/2              | 17 3/4 | 7 1/2                  | 18 1/2              | 11 1/4 | 12                  |
| Inside Length, Inches . . . . .          | 18     | ...                    | ...                 | 10 3/4 | ...                    | ...                 | 10 1/2 | ...                 |
| " Depth, Inches . . . . .                | 11 3/4 | ...                    | ...                 | 11 3/4 | ...                    | ...                 | 10 1/4 | ...                 |
| " Height, Inches . . . . .               | 12 1/2 | ...                    | ...                 | 12 1/2 | ...                    | ...                 | 8 1/4  | ...                 |
| Net Weight, Lbs. . . . .                 | 14 1/2 | ...                    | ...                 | 11 1/4 | ...                    | ...                 | 5 1/2  | ...                 |
| Ship. Wt. Lbs., Domestic . . . . .       | ...    | ...                    | 20                  | ...    | ...                    | 15                  | ...    | 7 1/2               |
| Ship. Wt. Lbs., Export (Boxed) . . . . . | ...    | 24 1/2                 | ...                 | ...    | 19                     | ...                 | ...    | 21*                 |
| Export, Cubic Feet . . . . .             | ...    | 1.53                   | ...                 | ...    | 1.25                   | ...                 | ...    | 3.05                |
| Code Word . . . . .                      | ...    | Earlind                | ...                 | ...    | Princess               | ...                 | ...    | Dwarfet*            |

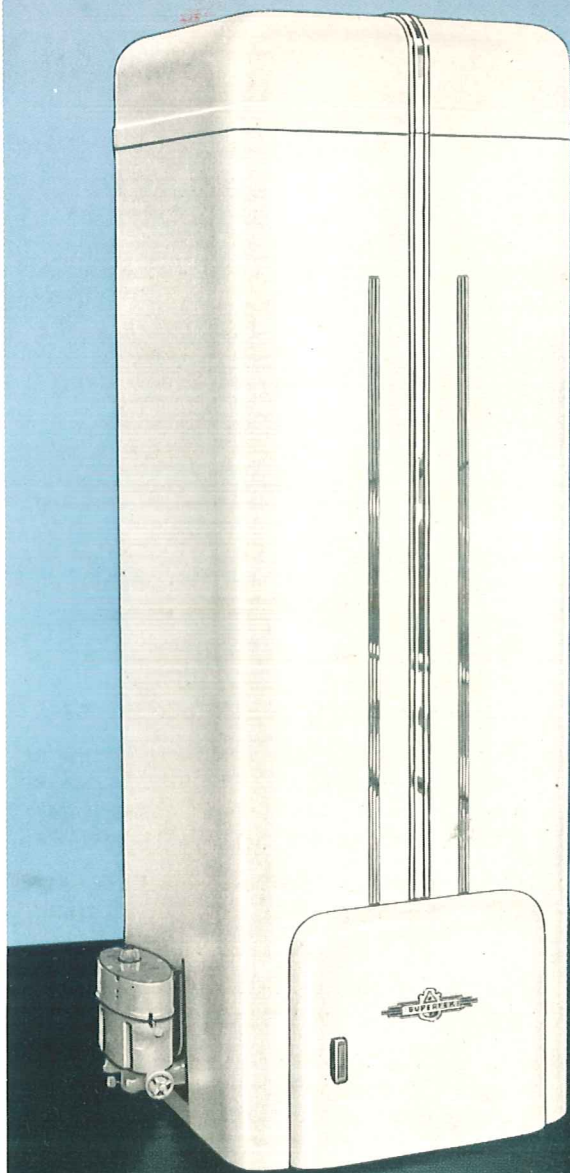
\* Packed two in a crate. Also packed eight per crate for export—weight 88 lbs.



# NEW! Superfex AUTOMATIC



**MODEL 450:** 50 gallon storage capacity. Recovery rate 60 gallons per hour, raised 60° F. in temperature. Covers less than 4½ square feet of floor space. For families of five or more persons and for families using automatic washing appliances.



**MODEL 430:** 30 gallon storage capacity. Recovery rate 45 gallons per hour, raised 60° F. in temperature. Covers less than 3½ square feet of floor space. For a family of less than five persons.

**F**OLKS everywhere can now enjoy the convenience of abundant hot water with the new Superfex Automatic Water Heater. Whether you live in the city or in the country, you can now have all the hot water you want without work or worry with the new oil-burning Superfex—a completely self-contained unit, entirely independent of gas mains or electric current.

What convenience—Superfex is **AUTOMATIC!** What economy—Superfex's highly efficient burner features the "Midget" Pilot that burns more than 40 HOURS on one gallon of oil. And what a beauty—Superfex's glistening

white enamel finish and rectangular cabinet styling is as new as tomorrow—ideal for modern kitchens, utility or recreation rooms.

Quality-built throughout by the Perfection Stove Company, the new oil-burning, automatic Superfex heats water rapidly—at the rate of 45 gallons per hour, raised 60° F. for the smaller model, or 60 gallons per hour, raised 60° F. for the larger model. A gallon of hot water every minute—that's **SUPERFEX**, the modern way to **AUTOMATIC** water heating without work or worry.



# OIL-BURNING WATER HEATERS

## Only SUPERFEX Has All These Extra-Value Features

**25% MORE HEATING SURFACE** — The Superfex Oil Water Heater provides 25% MORE heating surface than ordinary water heaters because the entire bottom of its galvanized tank and the wall of its extra-large center flue is *all* heating surface.

**PRE-HEATED COMBUSTION AIR** — To increase burner efficiency, the combustion air enters through grilles located at the top-rear of the casing and is pre-heated by the warmth of the tank as the air passes downward.

**SEALED-IN BURNER COMPARTMENT** — Floor drafts, dust and dirt cannot affect the flame because the burner compartment is sealed in at the bottom.

**SELF-VAPORIZING BURNER** — Made of heavy gauge steel for years of dependable service, this burner has no moving parts, nothing to wear out, and is quiet, too.

**ECONOMICAL PILOT FIRE** — The clean, small flame of Perfection's "Midget" Pilot burns over 40 HOURS on one gallon of oil and maintains the water temperature without overheating when no hot water is drawn.

**DEPENDABLE OIL CONTROL** — Its precision-built valve meters fuel oil to the burner exactly at all times.

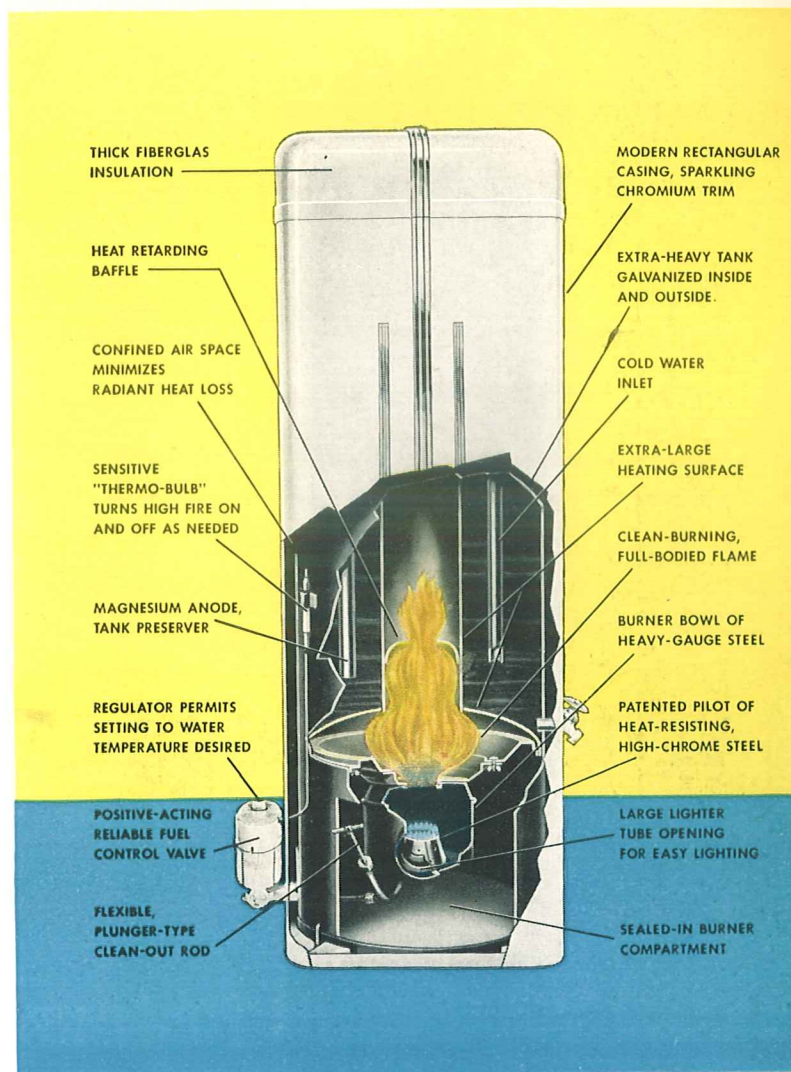
**FUEL LINE CLEAN-OUT** — The flexible plunger clean-out rod enables you to keep the fuel line clear without turning off the burner, an exclusive Superfex feature.

**WATER TEMPERATURE CONTROL** — Conveniently located, this control will maintain any water temperature you select from lukewarm to piping hot. Its sensitive thermostat regulates the burner automatically.

**AUTOMATIC DRAFT REGULATOR** — This unit maintains a steady, uniform draft regardless of outside weather conditions. Superfex Oil Water Heaters give top performance on drafts as low as .03 or as high as .06.

**MAGNESIUM TANK PRESERVER** — Every Superfex comes equipped with a magnesium rod which protects the interior of the tank from corrosion, adding years to its life.

**INDIVIDUALLY TESTED TANK** — Every Superfex tank is extra heavy, electrically welded, galvanized inside and outside, and is factory-tested at a pressure of 300 pounds per square inch.



**PROPER INSULATION** — Both the heavy covering of glass wool insulation at the top of the tank and the confined air space between the tank and the casing serve to maintain water temperature and conserve heat.

**BEAUTIFUL DESIGN** — With its distinctive rectangular design, Superfex is styled to match modern home appliances and kitchen cabinets. Smart in appearance and finished in lustrous white enamel, it adds beauty to the kitchen, utility or recreation room.

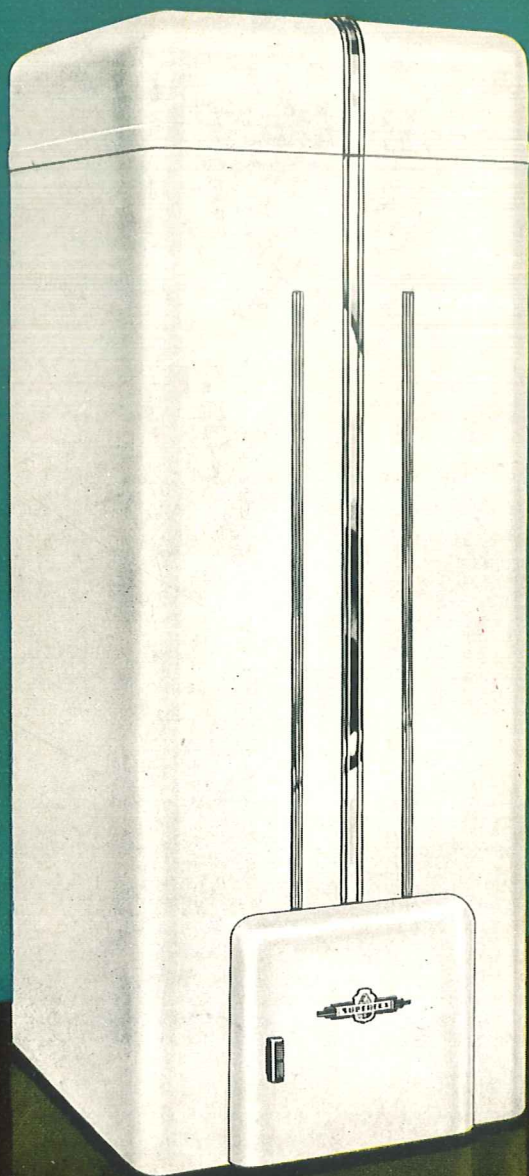


PRODUCTS OF  
PERFECTION STOVE COMPANY



# New! **Superfex** *Gas* **AUTOMATIC WATER**

**ONLY SUPERFEX GIVES YOU ALL**



**MODEL 650:** 50 gallon storage capacity. Recovery rate 60 gallons per hour, raised 60°F in temperature. Covers less than 4 1/2 square feet of floorspace. For families of five or more persons and for families using automatic washing appliances.

**EXTRA-LARGE HEATING SURFACE**—Rapid transfer of heat to the water is obtained because the entire bottom of the tank, plus the wall of the large, six-inch center flue, is *all* heating surface.

**MAXIMUM HEAT ABSORPTION**—Four stainless steel, heat deflecting baffles efficiently spread the heat to the entire surface of the center flue for maximum heat absorption.

**AUTOMATIC BURNER CONTROL**—Handily located inside the casing door and easy to set, this reliable control automatically keeps you well-supplied with hot water. This precision-made control is constructed of non-rusting aluminum.

**WATER TEMPERATURE CONTROL**—The desired water temperature is maintained by a simple thermostat that automatically turns the gas on or off as needed.

**EFFICIENT, DURABLE BURNER**—The extra-large, cast iron burner is scientifically shaped to uniformly heat the bottom of the tank. The raised, drilled ports of this aerated burner assure the most effective combustion of the fuel. This burner is rigidly mounted, yet easily removable for inspection, and has ample reserve capacity.

**HEAT REFLECTING BURNER BAFFLE**—A large, aluminum-bronzed burner baffle reflects radiant heat upward to the tank, heat that otherwise would be wasted. When the burner goes to pilot fire, this baffle also helps to retain heat in the burner chamber.

**SAFETY PILOT FIRE**—Easy to light, the 100% safety pilot is a rigidly mounted metal tube that burns a tiny amount of gas. Should the pilot ever go out, the flow of *all* gas is automatically shut off. This pilot cannot get out of position.

**MAGNESIUM TANK PRESERVER**—Every Superfex comes equipped with a magnesium rod which protects the interior of the tank from corrosion, adding years to its life and assuring clean hot water.



**PRODUCTS OF  
PERFECTION STOVE COMPANY**



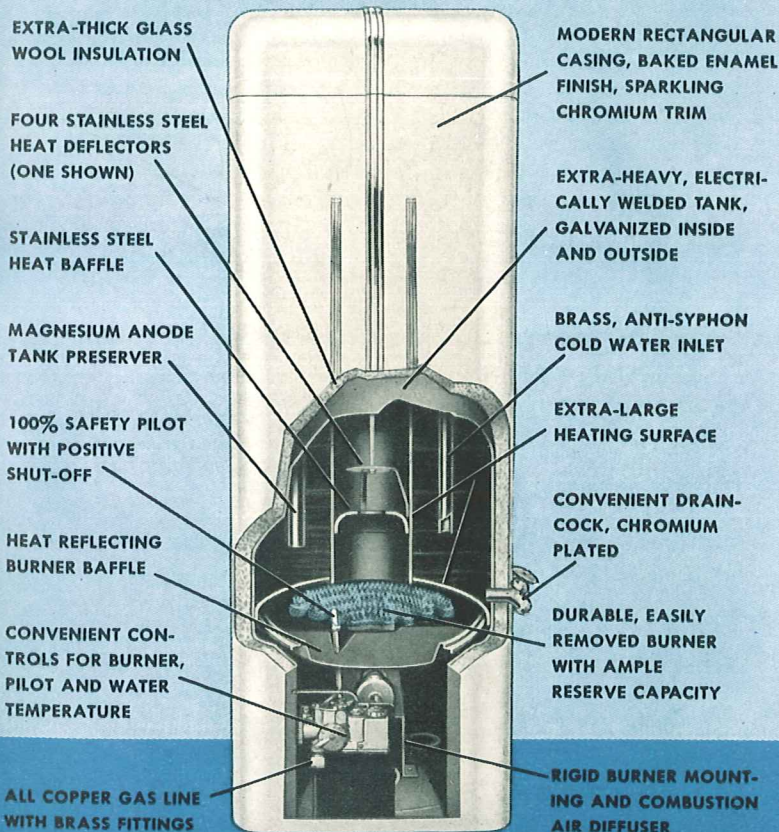
# HEATERS

## THESE OUTSTANDING FEATURES

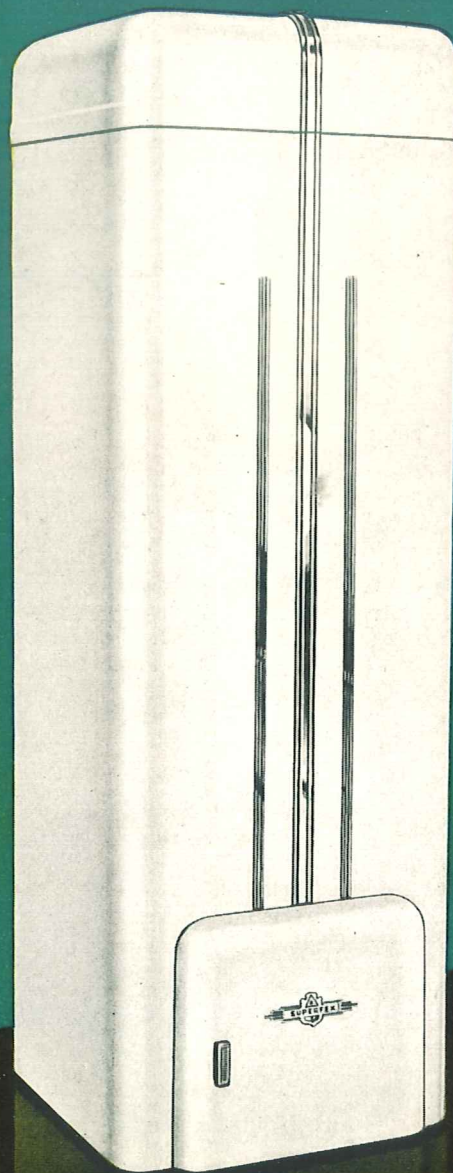
**HEAVY, GLASS WOOL INSULATION**—An extra-thick mat of glass wool insulation all around the tank holds the heat in the water. This means greater fuel savings.

**INDIVIDUALLY TESTED TANK**—Every Superfex tank is factory-tested at a pressure of 300 pounds per square inch. Extra heavy and electrically welded, it is galvanized inside and outside.

**MODERN STYLING**—Rectangular in design with rounded corners, the Superfex is strikingly beautiful in every detail.



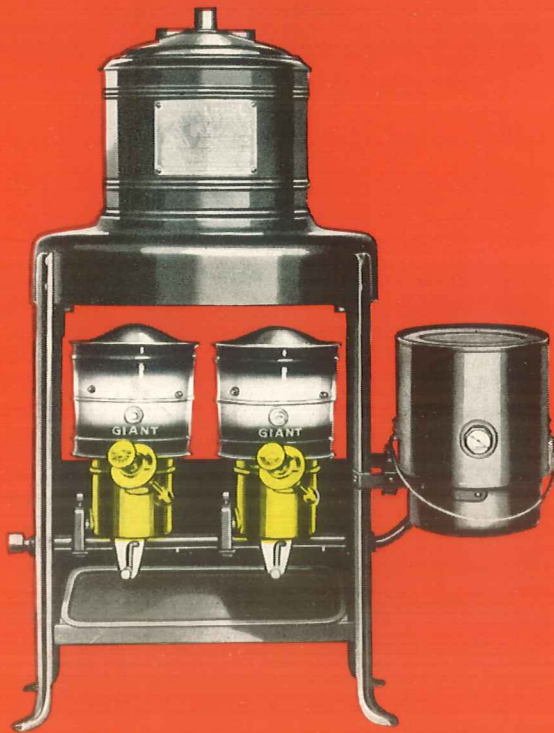
*Here is a water heater that combines graceful, modern beauty with trustworthy performance. It will automatically provide you with all the hot water you need at the lowest cost per gallon! . . . And Superfex can be adapted to use any available gas.*



**MODEL 630: 30 gallon storage capacity. Recovery rate 45 gallons per hour, raised 60°F in temperature. Covers less than 3½ square feet of floor space. For a family of less than five.**



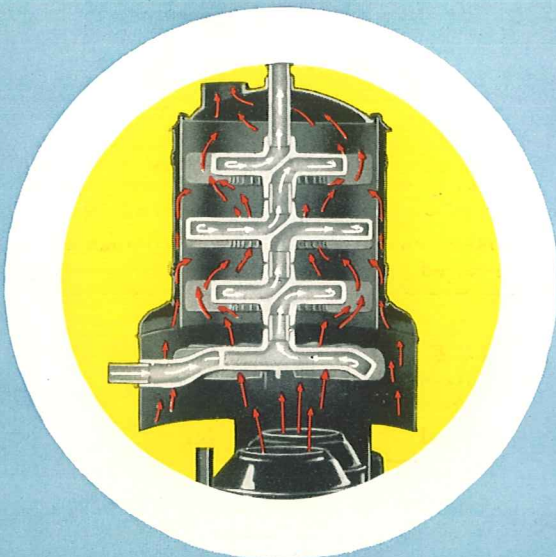
# Perfection KEROSENE WATER HEATERS



**MODEL 427** Perfection Water Heater equipped with two Short-Drum Burners and Big Giant drums. Has one large and three small cast iron "steady-flow" heating units, two-gallon lift-out metal reservoir with fuel gauge. Metal shield protects oil reservoir from heat of burner. Finished in baked black enamel. Handy burner cleaning tool is furnished with this heater.



**MODEL 406-B** Perfection Water Heater. Has one Short-Drum Burner with Big Giant drum, two cast iron "steady flow" heating units, removable jacket and reversible, removable one-gallon glass reservoir. This model is supported by the water pipes. Finished in black baked enamel. Handy burner cleaning tool is furnished with this heater.



Large and small alternating cast iron "steady-flow" heating units have extra-large water passages and special heat collecting fins, assuring lots of hot water at low cost.

**Y**OU can count on an ample supply of hot water when you own a Perfection Kerosene Water Heater. You can count your savings, too, because these heaters cost less to buy and less to operate.

Ideal for small homes, they will produce plenty of hot water for every family need.

They are efficient, sturdy and dependable, designed to give years of splendid service.

Perfection Water Heaters owe their widespread popularity to the fact that they have passed the test of time.



# SPECIFICATIONS

## Superflex OIL AND GAS AUTOMATIC WATER HEATERS

### Assembled Heater

|                                       | Model 430             | Model 450             | Model 630             | Model 650             |
|---------------------------------------|-----------------------|-----------------------|-----------------------|-----------------------|
| Height to top of casing . . . . .     | 55"                   | 56"                   | 55"                   | 56"                   |
| Height to top of tee . . . . .        | 58½"                  | 59½"                  | ...                   | ...                   |
| Height to top of draft diverter . . . | ...                   | ...                   | 65½"                  | 66½"                  |
| Width (over-all) . . . . .            | 24"                   | 28"                   | 21"                   | 25"                   |
| Depth . . . . .                       | 18¾"                  | 22¾"                  | 18¾"                  | 22¾"                  |
| Net weight (lbs.) . . . . .           | 215                   | 305                   | 203                   | 288                   |
| Shipping weight (lbs.) . . . . .      | 245                   | 366                   | 233                   | 348                   |
| Finish . . . . .                      | Baked white<br>enamel | Baked white<br>enamel | Baked white<br>enamel | Baked white<br>enamel |
| Code Word. . . . .                    | Nacirne               | Nadab                 | Nadir                 | Nadiral               |

### Water Storage Tank

|                                      | 30                                   | 50                                   | 30                           | 50                           |
|--------------------------------------|--------------------------------------|--------------------------------------|------------------------------|------------------------------|
| Storage capacity (gals.) . . . . .   | Hot-dip<br>galvanized                | Hot-dip<br>galvanized                | Hot-dip<br>galvanized        | Hot-dip<br>galvanized        |
| Finish . . . . .                     | 127½                                 | 127½                                 | 127½                         | 127½                         |
| Working pressure rating (lbs.) . . . | 300                                  | 300                                  | 300                          | 300                          |
| Test pressure rating (lbs.) . . . .  | ¾"                                   | ¾"                                   | ¾"                           | ¾"                           |
| Water pipe connections (I.P.S.) . .  | Glass wool and<br>confined-air space | Glass wool and<br>confined-air space | Glass wool, top<br>and sides | Glass wool, top<br>and sides |
| Insulation . . . . .                 |                                      |                                      |                              |                              |

### Operation

|                                                                      |                                                   |                                                   |                                                        |                                                        |
|----------------------------------------------------------------------|---------------------------------------------------|---------------------------------------------------|--------------------------------------------------------|--------------------------------------------------------|
| Recovery rate, (gals. per hour<br>based on a 60° F temperature rise) | 45                                                | 60                                                | 45                                                     | 60                                                     |
| Fuel . . . . .                                                       | No. 1 fuel oil<br>or kerosene                     | No. 1 fuel oil<br>or kerosene                     | Gas—natural,<br>mixed,<br>manufactured<br>or L.P.      | Gas—natural,<br>mixed,<br>manufactured<br>or L.P.      |
| Draft requirements for maximum<br>output (inches of water). . . . .  | .03                                               | .05                                               | ...                                                    | ...                                                    |
| Center flue diameter (inches) . . .                                  | 6"                                                | 6"                                                | 6"                                                     | 6"                                                     |
| Flue pipe diameter (inches) . . . .                                  | 6"                                                | 6"                                                | 4"                                                     | 4"                                                     |
| Control . . . . .                                                    | Thermostatically<br>operated oil<br>control valve | Thermostatically<br>operated oil<br>control valve | Bulb type<br>thermostat<br>with full safety<br>control | Bulb type<br>thermostat<br>with full safety<br>control |

## PERFECTION KEROSENE WATER HEATERS

### Assembled Heater

|                                      | Model 406-B        | Model 427          |
|--------------------------------------|--------------------|--------------------|
| Height . . . . .                     | 22¾"               | 33½"               |
| Width (over-all) . . . . .           | 18"                | 27½"               |
| Depth . . . . .                      | 10½"               | 12¾"               |
| Net weight (lbs.) . . . . .          | 27¾                | 66                 |
| Shipping weight, domestic (lbs.) . . | 39                 | 86½                |
| Shipping weight, export (lbs.) . . . | 42                 | 95                 |
| Export cubic feet . . . . .          | 3.32               | 8.43               |
| Finish . . . . .                     | Black baked enamel | Black baked enamel |
| Code word . . . . .                  | Nacred             | Nacre              |

### Operation

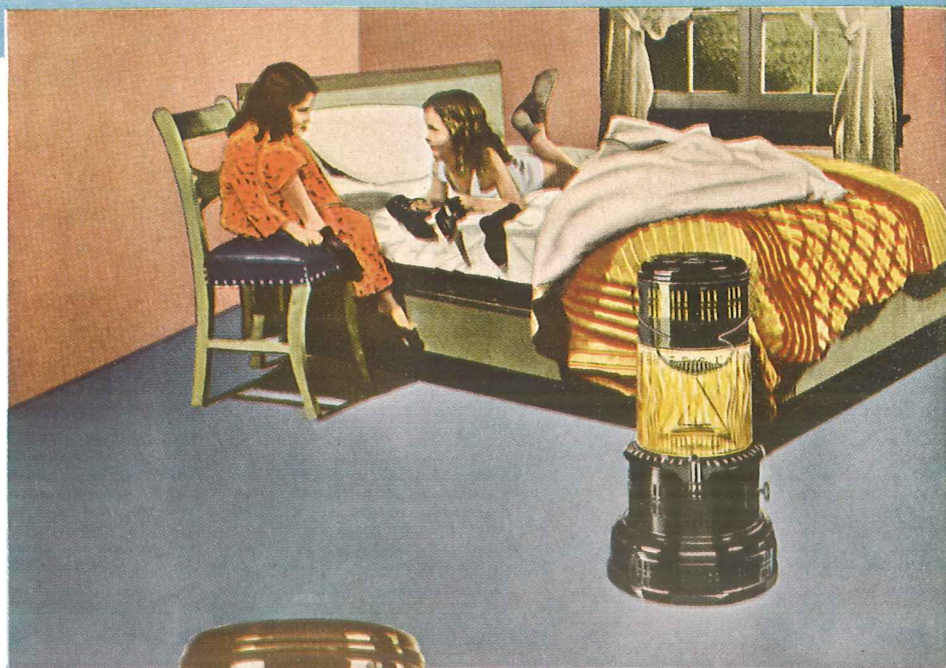
|                                                                |          |          |
|----------------------------------------------------------------|----------|----------|
| Heating performance (temperature rise per gallon per minute) . | 12° F    | 24° F    |
| Fuel . . . . .                                                 | Kerosene | Kerosene |
| Stack diameter . . . . .                                       | 4"       | 4"       |
| Control . . . . .                                              | Manual   | Manual   |



# PERFECTION *Portable* HEATERS

**C**ARRY the heat where you want it—around the home, garage, office, shop, church or school. With a Perfection Portable Heater, you can increase the temperature where needed—in the bathroom, bedroom, sick room, laundry, workshop, play room or nursery—without overheating other rooms. For on-the-spot quick heat, Perfection Portable Heaters are highly efficient chill chasers. Convenient to carry. Easy to use.

Millions of Perfection Portable Heaters have been purchased and put to use in homes, small offices, cottages, and on dairy and poultry farms throughout the world, giving splendid service year after year. Attractively designed, each model is skillfully constructed of quality material to insure heating efficiency and long life.



## MODEL 750

This Deluxe Perfection "Firelight" Heater with Pyrex Brand glass globe, features a burner and reservoir made of brass for long life. Has two-tone brown and white porcelain enameled drums; chrome-plated handwheel and trimming; double safety catch; built-in floor tray; chrome-plated air-cooled handle. Will burn for 12 to 17 hours on a single filling of the reservoir. Radiating both heat and light, this "Firelight" model is as cheerful as an open fireplace but is handier and more efficient. Approved by Underwriters' Laboratories.



*The Mark of Quality*

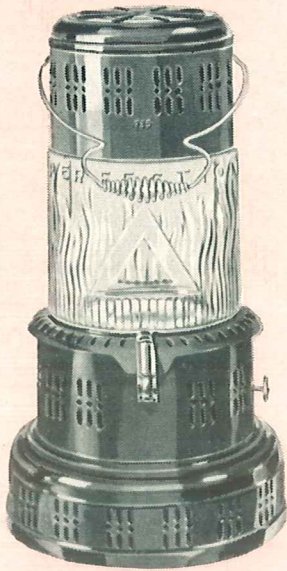
### GENERAL SPECIFICATIONS OF PERFECTION PORTABLE HEATERS—OIL CONSUMPTION AND HEATING CAPACITIES

| Model No.  | Widest Base Inches         | Height Inches                                                      | Weight Lbs. | Shipping Wt. Lbs.                  | Export Cu. Ft. (4 in Crate)             | Code Word |                                              |    |
|------------|----------------------------|--------------------------------------------------------------------|-------------|------------------------------------|-----------------------------------------|-----------|----------------------------------------------|----|
| 750        | 13½                        | 24¼                                                                | 14½         | 18                                 | 15-7/12                                 | Acceptor  |                                              |    |
| 735        | 13½                        | 24¼                                                                | 13          | 16                                 | 13-2/12                                 | Acaudate  |                                              |    |
| 730        | 13½                        | 24¼                                                                | 10          | 13                                 | 13-2/12                                 | Acaudal   |                                              |    |
| 525        | 17¼                        | 24¼                                                                | 9¾          | 12½                                | 12-3/12                                 | Corollary |                                              |    |
| Model No.  | Reservoir Capacity Gallons | (*) Approximate Heating Cap. Cu. Ft. of Space 0° to 70° 20° to 70° |             | Max. Available Heat B.t.u. per Hr. | Oil Consumed Gal. per Hr. (#) Min. Max. |           | Hours Will Burn On One Filling (#) Min. Max. |    |
| All Models | .80                        | 1100                                                               | 1500        | 11,000                             | .04                                     | .097      | 12                                           | 17 |

(\*) Approximate only; vary widely with (1) climate, (2) construction, and (3) type of buildings. Do not apply to trailers or special cases. Definite estimates in special cases furnished on request. (#) Using a good grade of kerosene.



# For Convenience, Style and Comfort



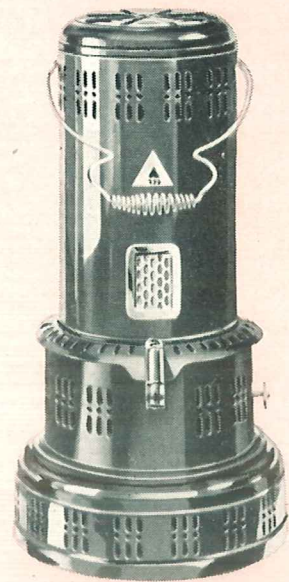
**MODEL 735**

Designed to provide "Firelight" coziness at lower cost, this portable heater has the same heating capacity as Model 750. Has Pyrex Brand glass globe, black baked enamel top and lower drum; upper drum in polished steel; built-in floor tray; zinc-coated steel reservoir; double safety catch; air-cooled handle. Approved by Underwriters' Laboratories.



**MODEL 525**

General utility style, the favorite of many for years. Very popular because of its heat-producing qualities and low cost. Its upper drum is polished steel. The top, lower drum and trimming are finished in black baked enamel. It is equipped with a zinc-coated steel reservoir and an air-cooled handle.



**MODEL 730**

Here is Perfection's modern all-metal portable heater with the same heating capacity as Models 750 and 735. Upper drum is polished steel; black baked enamel lower drum and top; zinc-coated steel reservoir; built-in floor tray; double safety catch; air-cooled handle. Approved by Underwriters' Laboratories.

## QUICK HEAT WHERE YOU WANT IT



IN THE *Home*



IN THE *Office*



IN THE *Laundry*



# PERFECTION WICKS

## "INNER-FLOW" No. 331-X



FOR best results the Perfection "Inner-Flow" is the wick to use. Easy to insert, adjust and remove, it is the only wick designed to fit all Perfection and Ivanhoe Ranges and Cook Stoves. "Inner-Flow" is a specially-designed, *three-ply wick* with an extra center ply made of *straight vertical threads*. Kerosene moves quickly up this center ply, feeding the flame rapidly and uniformly, giving a hotter, steadier flame. This wick will not ravel, shrink or stretch. The wick stays clean longer and the correct bevel edge is maintained, insuring better operation and longer life. The metal wick carrier meshes easily with the star gears on the hand wheel spindle, rotating the wick as it is raised, insuring easy operation.

## USE PERFECTION WICKS WITH PERFECTION PRODUCTS



**No. 441 Giant Wick.** For Giant Superfex Burners in the 330 and 530 lines and Nos. 421 and 431 Superfex Water Heaters.

**No. 331-X "Inner-Flow" Wick.** For use in all Perfection, Ivanhoe and Puritan Ranges and Stoves, also Perfection and Puritan Water Heaters.

**No. 325 Wick.** For use only in the 300 and 400 series of Perfection Portable Heaters.

**No. 500 Wick.** For use with all Perfection Portable Heaters except the 300 and 400 series.

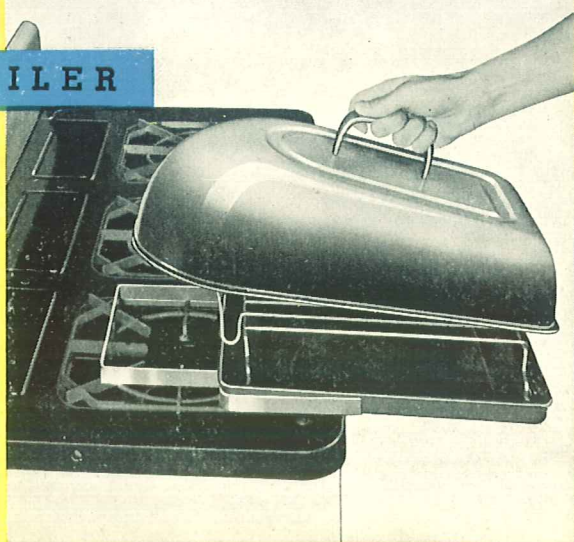
### SPECIFICATIONS

|                                  | No. 331X<br>Wick and Carrier |                      | No. 441<br>Wick and Carrier |                      | No. 325<br>Wick and Carrier |                      | No. 500<br>Wick and Carrier |                      |
|----------------------------------|------------------------------|----------------------|-----------------------------|----------------------|-----------------------------|----------------------|-----------------------------|----------------------|
|                                  | 1 Dozen to<br>Carton         | 1 Gross to<br>Carton | ½ Dozen to<br>Carton        | ½ Gross to<br>Carton | 1 Dozen to<br>Carton        | 1 Gross to<br>Carton | 1 Dozen to<br>Carton        | 1 Gross to<br>Carton |
| Length, inches . . . . .         | 11                           | 23½                  | 11½                         | 12½                  | 9½                          | 19½                  | 9½                          | 19¾                  |
| Width, inches. . . . .           | 8                            | 23                   | 10¾                         | 24                   | 6                           | 18½                  | 5¼                          | 16¼                  |
| Height, inches . . . . .         | 7½                           | 17                   | 5¾                          | 33¼                  | 12½                         | 26¼                  | 12¾                         | 26                   |
| Net Weight, lbs. . . . .         | 1¾                           | 20½                  | ....                        | 18                   | ....                        | ....                 | ....                        | ....                 |
| Weight, lbs., Domestic . . . . . | 3½                           | 39½                  | 3                           | 45                   | 4                           | 49                   | 4¼                          | 52                   |
| Weight, lbs., Export. . . . .    | ....                         | 47-Boxed             | ....                        | ....                 | ....                        | 56                   | ....                        | 56                   |
| Export, Cubic Feet . . . . .     | ....                         | 5-5/12               | ....                        | 6                    | ....                        | 6-7/12               | ....                        | 5-5/12               |
| Code. . . . .                    | Tactless                     |                      | Tact                        |                      | Scruple                     |                      | Tactful                     |                      |



# PERFECTION ACCESSORIES

## BROILER

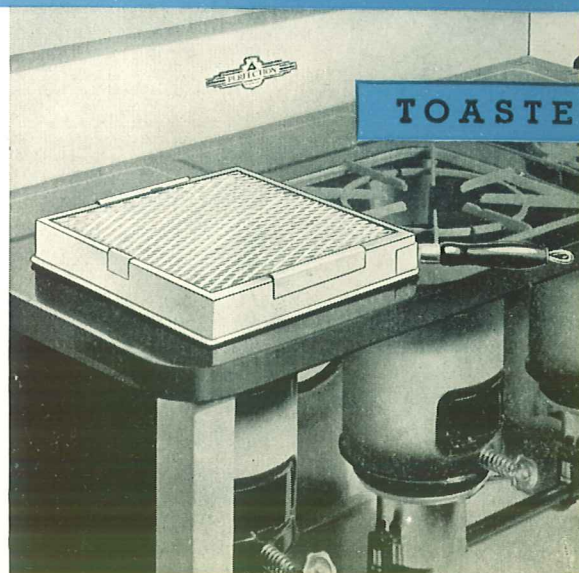


You can broil delicious steaks, chops, fish, etc., on your kerosene range or cook stove when you have an attachable Perfection "No-Turn" Broiler. This broiler is unique because you do not have to turn the food over, as it's broiled on all sides at the same time. The food therefore retains more of the natural, tasty juices and the results are exceptionally tender and flavorful.

The "No-Turn" Broiler is simply attached to the grates of the stove, and the heat-directing hood extends over one of the burners. This hood directs the flow of heat so that it completely surrounds the meat.

Finished in porcelain enamel, this broiler is easy to clean.

## TOASTER



This neat, attractive toaster will toast four slices of bread at one time. It is easy to use. The bread is always in sight. Each slice is uniformly toasted to the exact degree of golden brown crispness you may desire.

The Perfection Toaster is finished in white enamel and has a cool wooden handle. It works equally well on kerosene or gas stoves.

## WICK CLEANER



With a simple twist of the wrist, this handy tool will clean a wick in a jiffy. By removing charred portion and maintaining the perfect beveled edge, this Perfection Wick Cleaner assures maximum efficiency with all Perfection High-Power and Ivanhoe Long-Chimney Burners.

## FOLDING STOVE FRAME



The removable two-burner oven unit of Perfection range Model 888 can be used as an extra cook stove when you have a Perfection Folding Stove Frame. This accessory is designed especially for this oven unit.

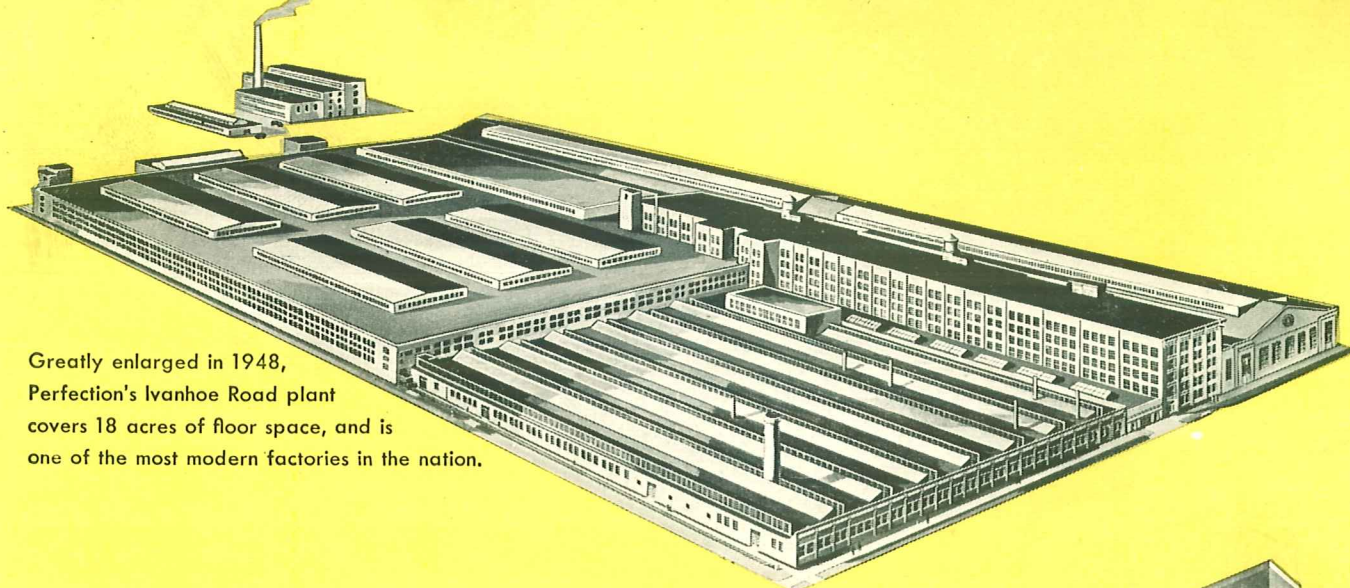
Sturdily constructed to bear heavy loads, this unique stove frame and oven unit form an ideal stove for boiling clothes on wash-days. It provides you with a small, handy cook stove for use during canning and holiday seasons, and for the many times a year the average housewife has need for an additional stove.

Small and compact, it is easily folded for storage when not in use.

## WEIGHTS AND DIMENSIONS

|                                | No. 200 Broiler<br>Broiler Only | No. 200 Broiler<br>Packed 6<br>To A Crate | No. 2 Toaster<br>3 To A<br>Carton | No. 2 Toaster<br>12 To A<br>Crate | No. 10 Stove Frame<br>1 To A Carton | No. 31 Wick<br>Cleaner<br>6 To A Carton |
|--------------------------------|---------------------------------|-------------------------------------------|-----------------------------------|-----------------------------------|-------------------------------------|-----------------------------------------|
| Length, inches . . . . .       | 20 1/4                          | 25 1/4                                    | 10 1/2                            | 23 1/4                            | 19 1/2                              | 3 1/8                                   |
| Depth, inches. . . . .         | 10 1/2                          | 22 1/2                                    | 10                                | 11 1/2                            | 3                                   | 1 1/8                                   |
| Height, inches . . . . .       | 8                               | 21 3/4                                    | 5 1/2                             | 12                                | 22 1/2                              | 3 1/8                                   |
| Net weight, lbs. . . . .       | 5 1/4                           | 32                                        | 4 1/4                             | 17                                | 9 1/2                               | ...                                     |
| Ship. Wt., lbs., domestic. . . | ...                             | 49                                        | 5 1/2                             | 25 1/2                            | 10                                  | 1 1/2                                   |
| Ship. Wt., lbs., export. . . . | ...                             | 50                                        | ...                               | 25 1/2                            | 12                                  | ...                                     |
| Export Cu. Ft. . . . .         | ...                             | 7.15                                      | ...                               | 1.85                              | 1.13                                | ...                                     |
| Code. . . . .                  | Steelbroil                      |                                           | Toaster                           |                                   | Abator                              | Rack                                    |



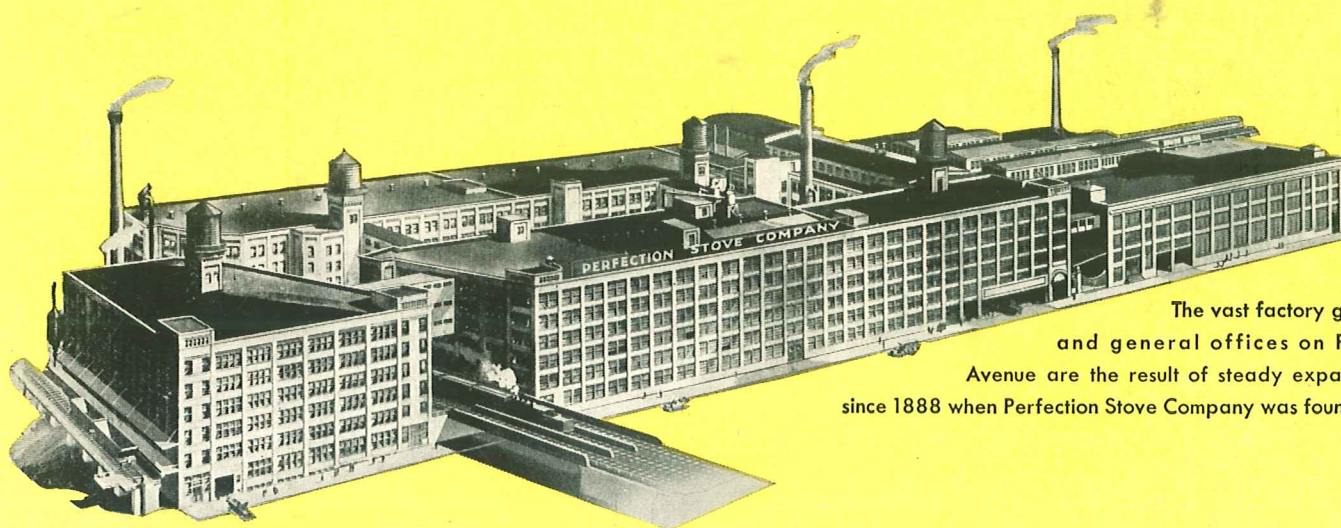


Greatly enlarged in 1948,  
Perfection's Ivanhoe Road plant  
covers 18 acres of floor space, and is  
one of the most modern factories in the nation.



*The Mark of Quality*

Perfection's new, million-  
dollar Research Center on  
Platt Avenue is devoted to  
the development of new  
and better products. It has  
no equal in the industry.



The vast factory group  
and general offices on Platt  
Avenue are the result of steady expansion  
since 1888 when Perfection Stove Company was founded.

# PERFECTION STOVE COMPANY

(INCORPORATED)

**Factories and General Offices in Cleveland, Ohio, U. S. A.**

District Offices: Atlanta, Ga.; Jersey City, N. J.; Kansas City, Mo.;  
Chicago, Ill.; Cleveland, Ohio; St. Paul, Minn.; Oakland, Calif.